

LAVENDER FLOWER / CEYLON TRUE CINNAMON

APPLE GALETTE WITH A HONEY LAVENDER GLAZE

Herbie

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FEATURING OUR: LAVENDER FLOWERS

The Finest Grown Herbs On God's Green Earth

This is a light and elegant apple tart, sweetened with honey and flavored with a little Lavender and touch of True Cinnamon. The Lavender gives the apples a delightful rosemary-floral taste. It's so good and so pretty, it can be served at any occasion. Try it warm with a scoop of vanilla ice cream - perfect!

INGREDIENTS:

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| 1 ready-made pie crust | 1 Tblspn all-purpose flour |
| 5 medium apples (such as Granny Smith) peeled, cored, & cut into 1/8 inch slices | 1/4 tsp True Cinnamon |
| 1 Tblspn lemon juice | 1/4 cup apricot jam |
| 3 Tblspns sugar | 1/3 cup honey |
| | 1 tsp Lavender |
| | 1 egg white |

DIRECTIONS: Preheat the oven to 450 degrees. Roll out the dough and place it on a cookie sheet lined with parchment paper. Mix together the apples, lemon juice, 2 Tblspns of sugar, and flour. Spread the apricot jam in the middle of the rolled out dough. Arrange the apple mixture over the jam. Sprinkle the top of the apples with the True Cinnamon. Mix together the honey and the Lavender and then pour this mixture over the top of the apples. Gently fold the pie crust dough around the apples, making an edge and leaving the center apples open and uncovered. Brush the edges of the pie dough with the egg white and then sprinkle with the remaining 1 Tblspn of sugar. Bake the galette in the preheated oven for 15 minutes. Cover the edges of the galette with foil, if needed, to keep it from getting too brown. Reduce the oven heat to 375 degrees and bake for an additional 20 - 30 minutes. Remove the galette from the oven when the apples are softened and the crust is golden. Cool for 10 minutes before slicing.

Primo Italiano / Minced Garlic / Parsley

Italian Stuffed Mushrooms

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FEATURING OUR PRIMO ITALIANO BLEND

The Finest Grown Herbs On God's Green Earth

These Italian Stuffed Mushrooms are everything you want in a savory appetizer — rich, aromatic, and irresistibly satisfying. Each mushroom cap is packed with a luxurious filling of sweet Italian sausage, sautéed onions, minced garlic, and the finely chopped mushroom stems that deepen the earthy flavor. Softened cream cheese binds the mixture into a velvety, decadent base, while Parmesan adds a salty, nutty edge that browns beautifully in the oven. A full tablespoon of Primo Italiano brings the whole bite to life — layering herbs, warmth, and classic Italian character into every spoonful of filling.

- INGREDIENTS:** 12 LARGE BUTTON MUSHROOMS WITH STEMS & GILLS REMOVED (CHOP & RESERVE STEMS)
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| 1/2 CUP CHOPPED ONION | 1/2 LB. SWEET ITALIAN SAUSAGE, COOKED, DRAINED & CRUMBLLED |
| 2 TSP MINCED GARLIC | 1 TBLSPN PRIMO ITALIANO |
| 4 OUNCES LIGHT CREAM CHEESE (SOFTENED) | |
| 1/2 CUP GRATED PARMESAN CHEESE, DIVIDED | |

Instructions: Sauté onion, chopped stems, & garlic in olive oil. Add the cooked sausage and Primo Italiano and mix to combine. Let cool slightly then fold in the cream cheese and half of the parmesan cheese. Stuff the mushroom caps with mixture and then sprinkle tops with the remaining parmesan cheese. Bake at 350 degrees for 20 minutes or until tops are golden. Garnish each mushroom top with Parsley and drizzle a little olive oil over the tops, if desired.